



Oven-baked Cranberry & Raspberry Sauce

With tangy cranberries and raspberries, this oven-baked sauce will be a favorite on your farm menu.

There's nothing saying you can't improve a little on a classic, and if the variation is fast and easy, so much the better!

For this recipe, if desired, substitute freshly squeezed orange juice for the orange liqueur.

Ingredients

2 12-ounce bags fresh or frozen whole cranberries 1 cup sugar 6 ounces frozen whole raspberries, thawed ½ cup sugar 2 T. orange-flavored liqueur (such as Grand Marnier)

Preparation

Preheat oven to 350 degrees F. Spread cranberries in 9- by 13-inch glass baking dish. Sprinkle with sugar and toss to coat. Stirring twice, bake until mixture is hot and bubbly, and sugar has dissolved, about 40 minutes. Gently stir in raspberries, liqueur and sugar. Cover and refrigerate until mixture is chilled and set. Serves 10 to 12.

More Side Dishes or Desserts